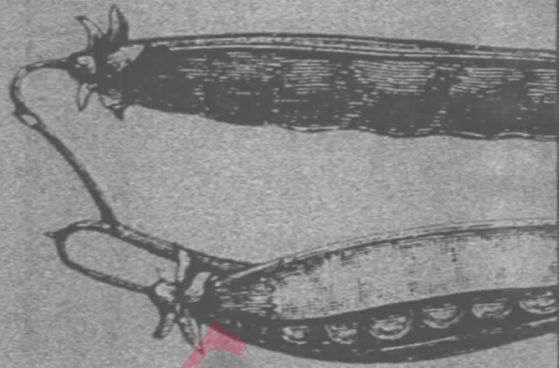


SNAP

S T A N F O R D
N U T R I T I O N
A C T I O N
P R O G R A M



STANFORD CENTER
FOR RESEARCH IN
DISEASE PREVENTION

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